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PATENT, TRADEMARK, COPYRIGHT  
AND UNFAIR COMPETITION LAW  
AND RELATED LITIGATION

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TRUMAN A. HERRON 1935-1976  
EDWARD B. EVANS 1936-1971

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TO: The Honorable Commissioner  
Attention: Art Unit 1761

FROM: David H. Brinkman

Fax No.: (571) 273-8300

Phone: (513) 241-2324

Date: October 4, 2005

Fax: (513) 421-7269

Pages (including cover page): 7

Re: U.S. Serial No. 10/526,988 CONTINUOUS EMULSIFICATION PROCESS FOR  
PROCESS CHEESE TYPE AND EQUIPMENT THEREFOR, AND CONTINUOUS  
PRODUCTION METHOD FOR PROCESS CHEESE TYPE AND EQUIPMENT  
THEREFOR  
Attorney Docket No. SHG-037P2-319/OSP-17326

**ATTACHMENTS/COMMENTS: OFFICIAL**

Please deliver to ART UNIT 1761

Request for Corrected Filing Receipt (2 pages)

Copy of Filing Receipt with Corrections (3 pages)

Copy of First Page of Application as Originally Filed (1 page)

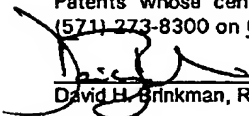
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**PATENT**

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Applicants: Hideo Shidara et al.  
Serial No.: 10/526,988  
Filed: March 7, 2005  
Art Unit: 1761  
Confirmation No.: 6987  
Title: **CONTINUOUS EMULSIFICATION PROCESS FOR PROCESS CHEESE  
TYPE AND EQUIPMENT THEREFOR, AND CONTINUOUS  
PRODUCTION METHOD FOR PROCESS CHEESE TYPE AND  
EQUIPMENT THEREFOR**  
Attorney Docket: SHG-037P2

Cincinnati, Ohio 45202

October 4, 2005

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

**REQUEST FOR CORRECTION OF FILING RECEIPT**

An error was noted in the Filing Receipt (copy attached) issued in connection with the above-identified application. Specifically, the title has been erroneously recorded.

The title shown on the filing receipt is incorrect. The title should be "Continuous Emulsification Process for Process Cheese Type and Equipment

Therefor, and Continuous Production Method for Process Cheese Type and Equipment Therefor". A copy from the first page of the above-identified application as originally filed is attached.

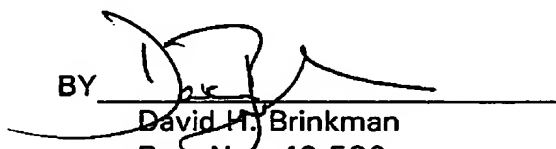
It is therefore respectfully requested that a new corrected filing receipt be issued to reflect the correct title.

It is believed that no fees are due in connection with this correction. However, the Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. 23-3000.

Respectfully submitted,

WOOD, HERRON & EVANS, L.L.P.

BY



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APPL NO.	FILING OR 371 (c) DATE	ART UNIT	FIL FEE REC'D	ATTORNEY'S NO.	DRAWINGS	TOT CLMS	IND CLMS
10/526,988	03/07/2005	1761	900	WOOD, HERRON & EVANS, LLP SHG-037P2-319/OSP-17326	1	9	1

CONFIRMATION NO. 6987

26875  
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2700 CAREW TOWER  
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CINCINNATI, OH 45202

## FILING RECEIPT



\*OC00000016886982\*

Date Mailed: 09/23/2005

Receipt is acknowledged of this regular Patent Application. It will be considered in its order and you will be notified as to the results of the examination. Be sure to provide the U.S. APPLICATION NUMBER, FILING DATE, NAME OF APPLICANT, and TITLE OF INVENTION when inquiring about this application. Fees transmitted by check or draft are subject to collection. Please verify the accuracy of the data presented on this receipt. If an error is noted on this Filing Receipt, please mail to the Commissioner for Patents P.O. Box 1450 Alexandria Va 22313-1450. Please provide a copy of this Filing Receipt with the changes noted thereon. If you received a "Notice to File Missing Parts" for this application, please submit any corrections to this Filing Receipt with your reply to the Notice. When the USPTO processes the reply to the Notice, the USPTO will generate another Filing Receipt incorporating the requested corrections (if appropriate).

### Applicant(s)

Hideo Shidara, Tokyo, JAPAN;  
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Takeshi Goto, Sagamihara-shi, JAPAN;

**Power of Attorney:** The patent practitioners associated with Customer Number 26875.

### Domestic Priority data as claimed by applicant

This application is a 371 of PCT/JP04/09869 07/05/2004

### Foreign Applications

JAPAN 2003-273068 07/10/2003

**Projected Publication Date:** To Be Determined - pending completion of Security Review

**Non-Publication Request:** No

**Early Publication Request:** No

**Title**

*Continuous Emulsification*

Method and device for continuously emulsifying process cheese or the like, and method and apparatus for continuously producing process cheese or the like

*(For process type and equipment thereof, continuous production)*

Preliminary Class

426

*Type and equipment thereof*

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Applicants may wish to consult the USPTO booklet, "General Information Concerning Patents" (specifically, the section entitled "Treaties and Foreign Patents") for more information on timeframes and deadlines for filing foreign patent applications. The guide is available either by contacting the USPTO Contact Center at 800-786-9199, or it can be viewed on the USPTO website at <http://www.uspto.gov/web/offices/pac/doc/general/index.html>.

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Title 37, Code of Federal Regulations, 5.11 & 5.15

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1

## DESCRIPTION

CONTINUOUS EMULSIFICATION PROCESS FOR PROCESS CHEESE TYPE AND  
EQUIPMENT THEREFOR, AND CONTINUOUS PRODUCTION METHOD FOR  
PROCESS CHEESE TYPE AND EQUIPMENT THEREFOR

## TECHNICAL FIELD

The present invention relates to a continuous emulsification process for heating and emulsifying process cheese type and equipment therefor, and to a continuous production method for process cheese type and equipment therefor.

In the present invention, "process cheese type" includes, for example, products produced by a production method in which food containing cheese such as food containing cheese food, cheese as a primary ingredient is subjected to heat emulsification similarly in process cheese, other than process cheese defined in ministerial ordinance (Promulgated in December 27, 1951, Ministry of Health and Welfare, Announcement No. 52). However, process cheese, which is defined in this ministerial ordinance, is most preferably used in the present invention.

Priority is claimed on Japanese Patent Application No. 2003-273068, filed July 10, 2003, the content of which is incorporated herein by reference.

## BACKGROUND ART

Process cheese is produced by crushing cheese ingredients such as natural cheese, heating and melting, and then emulsifying (this is defined in the above-mentioned ministerial ordinance). In a continuous production method for process cheese type, these